

RADIO  
CALL SIGN

Carnival  
Legend  
3/2/2003

# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		<u>LIDO STARBOARD BUFFET LINE</u>				
1	16*	THE FOLLOWING POTENTIALLY HAZARDOUS FOOD ITEMS WERE NOT MENTIONED ON THE TIME MANAGEMENT PLAN; SCRAMBLED EGGS, LINK SAUSAGE AND HAM. THE SURFACE AND INTERNAL TEMPERATURE WERE BELOW 140°F.				THE ITEMS WERE PLACED ON A TIME MANAGEMENT PLAN. ALL STAFF HAVE BEEN INSTRUCTED & MORE TRAINING IS BEING CONDUCTED.
		<u>LIDO - DISHWASH</u>				
2	20	THE CUTTING BOARDS WERE PITTED AND SCORED MAKING CLEANING OF THESE ITEMS VERY DIFFICULT. THE CUTTING BOARDS WERE ALSO STAINED AS WELL.				ALL CUTTING BOARDS WERE TAKEN FOR SANDING. ALL STAFF HAVE BEEN INSTRUCTED, AGAIN, IN CORRECT CLEANING & STORING PROCEDURES.
3	26*	THE DISH TROLLEYS WERE SOILED WITH A FOOD RESIDUE.				ALL STAFF HAVE BEEN INSTRUCTED, AGAIN, IN CORRECT CLEANING PROCEDURES. MORE TRAINING IS BEING CONDUCTED.
		<u>LIDO</u>				
4	16*	THERE WAS ONE CONTAINER OF AMERICAN CHEESE THAT WAS NOT MARKED WITH A USE BY DATE.				CORRECTED DURING INSPECTION, MORE TRAINING IS BEING CONDUCTED.
		<u>LIDO DISHWASH</u>				
5	26*	A FEW PLATES AND BOWLS WERE STORED AS CLEAN, BUT WERE SOILED WITH A FOOD RESIDUE.				ALL STAFF HAVE BEEN INSTRUCTED, TO MONITOR CLEAN PLATES AND BOWLS. FOLLOW-UP INSPECTIONS AND TRAINING IS BEING CONDUCTED.
6	28	PLATES AND BOWLS WERE NOT STORED INVERTED.				CORRECTED DURING INSPECTION, MORE TRAINING IS BEING CONDUCTED.
		<u>LIDO - POTWASH</u>				
7	24*	THE FINAL SANITIZING RINSE COMPARTMENT TEMPERATURE WAS 167°F. THIS AREA WAS IN ACTIVE USE. NOT ALL OF THE PANS WERE TOTALLY SUBMERGED IN THIS COMPARTMENT.				THE TEMPERATURE OF FINAL RINSE COMPARTMENT HAS BEEN ADJUSTED. ALL STAFF HAVE BEEN INSTRUCTED IN USING CORRECT TEMPERATURES AND IN THE USE OF BLEACH FOR SANITIZING. MORE TRAINING IS BEING CONDUCTED.
		<u>POTABLE WATER AND POOL &amp; SPAS</u>				
8	*****	<b><u>THE RECORD KEEPING AND THE OVERALL KNOWLEDGE OF THE CREW MEMBER INVOLVED WITH THESE PROGRAMS WAS OUTSTANDING.</u></b>				N/A
		<u>LIDO BAR</u>				
9	33	THE AREA AROUND THE FLOOR DRAIN BENEATH				AREA HAS BEEN CLEANED.

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		THE FROZEN DRINK MACHINE WAS DIRTY AND HAD A MOLDY SLIME BUILD-UP ON THE PIPES.				ADDITIONAL INSPECTIONS AND MORE TRAINING IS BEING CONDUCTED
		<b><u>PROVISIONS</u></b>				
10	19	THERE WERE TWO FIVE-GALLON CONTAINERS OF SUSHI SHOJA ON THE DECK IN THE VEGETABLE COOLER.				CONTAINERS WERE REMOVED FROM THE FLOOR DURING INSPECTION. ALL STOREROOM PERSONEL HAVE BEEN INSTRUCTED IN THE CORRECT STORING PROCEDURES PER USPH.
11	19	CONDENSATE WAS NOTED ON THE DECK, AND DECKHEAD IN THE WALK-IN FREEZERS. FROZEN CONDENSATE WAS NOTED ON BOXES OF APPLE PIE AND RASBERRY DRINK MIX.				CORRECTED. ALL STOREROOM PERSONEL HAVE BEEN INSTRUCTED IN THE STORING & CLEANING PROCEDURES OF THE FRIDGES AND FREEZERS WHEN CONDENSATION OCCURS.
		<b><u>PROVISIONS-FREEZERS</u></b>				
12	15*	MOISTURE AND/OR CONDENSATE HAD ACCUMULATED ON BOXES OF FROZEN FOODS RESULTING IN THE BOXES BREAKING DOWN AND NO LONGER HOLDING THEIR SHAPE.				CORRECTED. ALL STOREROOM PERSONEL HAVE BEEN INSTRUCTED IN THE STORING & CLEANING PROCEDURES OF THE FRIDGES AND FREEZERS WHEN CONDENSATION OCCURS.
		<b><u>PROVISIONS-DRY STORAGE</u></b>				
13	39*	NUMEROUS FLYING MOTHS WERE NOTED AROUND PACKAGES OF DRY FOODS IN THE DRY STORAGE AREA.				ALL AFFECTED FOOD ITEMS WERE IDENTIFIED AND DISCARDED; ALSO THE STOREROOM TEMPERATURE HAS BEEN LOVERED.
		<b><u>MAIN GALLEY</u></b>				
14	33	THE TECHNICAL AREA BENEATH THE SERVICE LINE BAIN MARIE WAS NOT EASILY CLEANABLE.				CORRECTED.
15	34	THE PORT SIDE SERVICE LINE BAIN MARIE DRAIN LEAKED.				THE DRAIN LEAK HAS BEEN FIXED.
16	21	GREASE WAS NOTED ON THE INSIDE OF THE VENTILATION HOOD ABOVE THE WOK.				THE HOODS HAVE BEEN CLEANED. NEW A CLEANING SCHEDULE AND PROCEDURES WERE IMPALMENTED.
17	26*	THE FRYER COILS WERE DIRTY WITH CARBONIZED GREASE.				THE FRYER COILS HAVE BEEN CLEANED. THE ASSISTANT F& B MANAGER HAS IMPLEMENTED A CLEANING SCHEDULE AND PROCEDURES.
18	26*	THE LETTUCE SPINNER WAS DIRTY WITH FOOD DEBRIS AND THE PORTABLE LETTUCE SPINNER HAD GREASE RESUDE ON THE INTERIOR HANDLE/WING NUT.				LETTUCE SPINNERS HAVE BEEN CLEANED. ALL STAFF HAVE BEEN INSTRUCTED IN THE CORRECT CLEANING PROCEDURES. MORE TRAINING IS BEING CONDUCTED.

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		<b><u>MAIN GALLEY-DISHWASH UNIT</u></b>				
19	22	THE FINAL RINSE SPRAY PATTERN WAS NOT ADEQUATE ON THE DISHWASH AND GLASSWASH UNITS.				WILL BE DISCUSSED WITH MANUFACTURE "HOBART".
20	22	THE DATA PLATE ON THE HOBART FLIGHT TYPE DISHWASH UNIT DID NOT LIST THE PRESSURE REQUIRED.				THE NEW DATA PLATES HAS BEEN PLACED ON ALL FLIGHT TYPE DISHWASH UNITS.
		<b><u>STAFF MESS</u></b>				
21	19	THE VITALITY JUICE MACHINE DISPENSER DEVICE CAME INTO CONTACT WITH THE MOUTHABLE SURFACE OF THE GLASS ON THE SELF-SERVE LINE.				SHORESIDE TO DISCUSS A FLEETWIDE SOLUTION WITH THE VITALITY COMPANY.
		<b><u>STAFF BAR-ICE MACHINE</u></b>				
22	20	CORROSION WAS NOTED ON THE FOOD CONTACT ZONES OF THE INTERNAL SURFACES OF THE ICE BIN IN THE CORNELIUS ICE MACHINE.				ICE MACHINE HAS BEEN CLEANED THOROUGHLY. BAR STAFF WERE INSTRUCTED IN THE CORRECT CLEANING PROCEDURES. MORE TRAINING IS BEING CONDUCTED.
		<b><u>COMMENT</u></b>				
23	*****	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a> USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL PRIDE - CAS - [INSERT INSPECTION DATE 03/02/2003] .				